

## STARTERS

### SAUSAGE ARANCINI

risotto, Italian sausage, panko, marinara, parmesan \$8

### ZUCCHINI FRIES

zucchini, batter, parmesan, garlic aioli \$7.5

### CRISPY SHRIMP\*

corn meal crust, cabbage slaw, pow pow sauce \$8.5

### PARMESAN CRAB DIP

crispy pita chips \$9.5

### FRENCH ONION FLATBREAD

beef braised caramelized onion, swiss & provolone cheese, baby arugula, citrus vinaigrette \$11.5

### VEGETABLE & GOAT CHEESE FLATBREAD

roasted garlic, seasonal vegetables, goat cheese \$11

## ENTREES

### SOUPS & SALADS

TODAY'S SOUP—\$5

SEAFOOD BISQUE — house made \$6

### FRESCO SALAD <sup>gf</sup>

mixed artisan greens, grape tomato, cucumber, house pickled red onion, banana pepper \$5

### TRADITIONAL TOSSED CAESAR

romaine, parmesan, caesar, brioche crouton \$7.5

+ grilled chicken breast \$7 + grilled salmon \$8

### BEET & AVOCADO <sup>gf</sup>

golden beets, avocado, baby arugula, goat cheese, pistachios, balsamic vinaigrette \$8.5

+ grilled chicken breast \$7 + grilled salmon \$8

### COBB SALAD <sup>gf</sup>

romaine, mixed artisan greens, hard boiled egg, cheddar, bleu cheese, house pickled red onion, grape tomato, bacon, avocado, house made buttermilk ranch dressing \$8.5

+ grilled chicken breast \$7 + crispy shrimp +\$8

dressings: balsamic vinaigrette, buttermilk ranch, citrus vinaigrette, bleu cheese

### HAND HELDS

choice of fries or grain salad

### FRESCO BURGER\*

8oz ground beef, sharp white cheddar, lettuce, tomato, house pickled red onion, brioche bun \$12

+ sliced avocado \$1 + bacon \$1

### BACON MUSHROOM BLEU BURGER\*

8oz ground beef, bacon, sautéed mushrooms, bleu cheese, brioche bun \$13

### CRISPY SHRIMP TACOS\*

cornmeal crusted shrimp, cabbage slaw, pow pow sauce, avocado, flour tortillas \$14

### BOURBON GLAZED CHICKEN SANDWICH

grilled chicken breast, bourbon glaze, crispy onion, brioche bun \$13.5

### SIDES \$5 each

GRILLED ASPARAGUS - FRENCH GREEN BEANS

WILTED GREENS - MASHED RED SKIN POTATOES

ROASTED YUKON GOLD POTATOES - RICE BLEND

### FROM THE RANGE & FIELDS

### SIRLOIN STACK\*

6oz sirloin, lump crab cake, mashed red skin potatoes, grilled asparagus, crispy onion \$26

### SLOW ROASTED SHORT RIB <sup>gf</sup>

boneless, red wine "gravy", risotto, grilled asparagus \$29

### NY STRIP STEAK <sup>gf</sup>

10oz center cut, grilled, demi glace, mashed red skinned potatoes, grilled asparagus \$28

### GRILLED PORK RIB EYE

bourbon glaze, roasted yukon potatoes, french green beans \$18

### SMOTHERED CHICKEN

breast of chicken, mushrooms, bacon, cheddar, mashed red skin potatoes, french green beans \$18

### TRADITIONAL CHICKEN PARM

breast of chicken, italian herb panko crust, fresh mozzarella, house marinara, linguini \$19

### MUSHROOM BOURSIN LINGUINI

mushrooms, onion, shaved brussel sprouts, baby spinach, kale, boursin cream, linguini \$13.5

+ grilled chicken breast \$7

+ corn meal crusted shrimp \$8

### FROM THE SEA

### STUFFED SHRIMP\*

5 shrimp, lump crab, bacon wrap, chimmichurri cream, roasted yukon potatoes, french green beans \$28

### HERB CRUSTED SALMON\* <sup>gf</sup>

6oz salmon filet, fresh herbs, caper aioli, rice blend, grilled asparagus \$24

### BLACKENED MAHI MAHI\*

mahi mahi, house spice, cajun remoulade, wilted greens, roasted yukon potato \$22

### SHRIMP DIABLO PASTA\*

crispy shrimp, pickled banana peppers, wilted greens, spicy tomato sauce, linguini, parmesan \$19.5

an automatic 18% gratuity will be added on tables of 8 or more  
please alert your server if you have special dietary requirements.

\*Consumer Advisory: consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.